



## SERVICEABLE SHAPES IN PELTRY.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, October 24.—Fashion is eccentric in its developments, which is a bromide that should be barred out of print, but is so forceful a truth at the present moment that its use is irresistible.

For example, for many seasons we have tolerated open coats and thin blouses, both giving the wind and cold entrance to our chests in a free manner; with such garments, we wore shoulder pieces of fur that did not attempt to cover the vulnerable part of our bodies, but floated airily from the tips of our elbows.

Then France revived the long, warm, high-bonneted coat of other decades, with double thickness across the chest and an unyielding military collar, and to go with it fashionable furriers bring out arctic garments in peltry that fasten up to the ears, wind across the chest, extend under the arms, and sometimes swathe the hips.

Now, really, fashion, really, why, in the name of good common sense could not these two ideas have been brought out separately, and given a woman a chance to keep warm by different methods? No designer can answer, much less a reporter.

## Baby Lamb Coats and Dolmans.

The woman who invested in anything so extravagant as a baby lamb coat, can go on wearing it this season, provided that the cut is right. The furriers are canny in this generation, and change the fashion in the silhouette as often as they do the dressmakers, making it difficult to keep pace with the changes.

The new coats are long, some cut away in the front in a wide panel or rippling off on a bias line. If their fronts are straight from waist to hem, then they are left unfastened and flare away from the flure. There is no waist line here, no return to a fitted side and back, but the hips may be accentuated, or flattened, whichever way one looks at it, by a broad belt of the peltry, or silk braid, or faile with soutache on it.

There are several short garments in baby lamb that startlingly resemble the dolman of more demure years. This granddaughter in fur, however, is strongly touched with modernism. It hangs free from the figure in the back

in various ways, and is held in across the chest with a surplice vest that sometimes is made of another kind of fur. Ermine without the flecks will be put with the lamb.

## Tight Collars of Coarse Fur.

Of the fanciful garments called shoulder pieces, in peltry, introduced this season, there are quite, quite too many to describe in this short space, but remember that the general idea is to swathe it loose in the back as far as the waist line and tighten it into the

Then France revived the long, warm, high-bonneted coat of other decades, with double thickness across the chest and an unyielding military collar, and to go with it fashionable furriers bring out arctic garments in peltry that fasten up to the ears, wind across the chest, extend under the arms, and sometimes swathe the hips.

Now, really, fashion, really, why, in the name of good common sense could not these two ideas have been brought out separately, and given a woman a chance to keep warm by different methods? No designer can answer, much less a reporter.

## Baby Lamb Coats and Dolmans.

The woman who invested in anything so extravagant as a baby lamb coat, can go on wearing it this season, provided that the cut is right. The furriers are canny in this generation, and change the fashion in the silhouette as often as they do the dressmakers, making it difficult to keep pace with the changes.

The new coats are long, some cut away in the front in a wide panel or rippling off on a bias line. If their fronts are straight from waist to hem, then they are left unfastened and flare away from the flure. There is no waist line here, no return to a fitted side and back, but the hips may be accentuated, or flattened, whichever way one looks at it, by a broad belt of the peltry, or silk braid, or faile with soutache on it.

There are several short garments in baby lamb that startlingly resemble the dolman of more demure years. This granddaughter in fur, however, is strongly touched with modernism. It hangs free from the figure in the back



COAT SUITS OF BLUE ZIBELINE, WITH A STRAIGHT CLOSING, FROM NECK TO WAIST.

figure in front, usually wrinkling it across the waist line and extending it well over the hips if one desires further warmth.

The well known shoulder scarf that we have always turned to as the trump in furs, may give way to the extra high collar made of such furs as racoon, skunk, Russian mink, etc. These are fastened at the side with a flat, broad bow of ribbon. Feather collarettes, by the way, flattened so that each separate flue of the ostrich shows for its full value, will be worn close about the neck until actual winter sets in.

Swift & Company's Sales of Beef in Washington, D. C. for the week ending Saturday, Oct. 24, averaged as follows: Domestic beef, 11.11 cents; Imported beef, 15.52 cents per pound—Advertisement.

## One of the Newest.



Chasseur blue chevrot combined with black satin made in this manner a neat and modish suit. The coat is of the chevrot and, guileless of waist line, flares perceptibly toward the bottom, according to fashion's latest whim. A waistcoat in effect, the front is in reality a part of the coat and is buttoned to the throat with small and closely set jet buttons. A diamond-shaped embroidered motif finishes this at the bottom. The sleeves and skirt are of black satin and the wide collar and cuffs of white.

## Rooting Slips in Water.

The amateur flower grower will find that the quickest and best method of rooting slips of geraniums, nasturtiums, etc., is by placing them in a glass of water in a sunny window. In a few days the roots start, and they can then be planted in soil. From a single plant one may have a collection of plants for bedding, such as would cost a dollar or two at the greenhouse.

## Emergency Dessert.

Warm the left-over biscuits in the oven, split them in two and cover with canned peaches, pineapple or any fresh or canned fruit, and you have individual shortcakes on short notice.

## How to Remove Putty.

To remove old putty with little work and trouble, pass a hot soldering iron over it. This softens it and it is easily removed.

## With Pictures to Frame.

Picture framing is a difficult art. Sometimes one is born with an innate taste in picture framing as in everything else. Sometimes one never can acquire this taste, and must leave everything with the picture framer. If the picture framer knows his business, well and good. If he doesn't—there are results.

The tendency now is to frame most pictures with little or no mats. The color and quality of prints, either colored, brown or black, are best brought out with the frame set close against the print. When a mat must be used, have it in a color that harmonizes with the tone of the picture.

Water color pictures usually look well in narrow gilt frames. A narrow mat of cream, white or light yellow brings out the colors. Often, however, a silver gray or green frame, sometimes one of light brown, flat and not heavy in appearance, is used to good advantage.

Japanese prints look well with a narrow mat of grasscloth in silver gray. A narrow frame of black, flat and straight, or one of gray is best. Sometimes a tiny line of silver molding, almost wirelike in its narrowness, is used inside a black frame for a Japanese or black and white print to advantage.

A photograph printed in sepia tones or any of the sepia prints is best framed in brown wood. Usually, according to present-day standards, a flat simple frame looks best, although one of carved wood or turned wood can be used. Sometimes the Florentine wood frames, that travelers to Florence buy and bring home by the yard, can be effectively used on brown prints. They are especially in keeping on a copy of some old Italian picture in brown. But usually a simple, unornamented frame is more effective.

One way to lessen the expense of framing pictures—and it is a big expense, as a woman who was forced to pay 67 cents for the framing of a ten-cent Japanese print found to her sorrow—is to buy the frame and put the pictures in yourself. The frames with glass and backs all adjusted are in a size about 8 by 10 inches. And other frames of other sorts and sizes can be had. The glass is clear and unblemished, too, and the adjustment of the pictures the matter of only a few moments.

## FISH FACTS.

STRIPED BASS OR ROCKFISH.—Rockfish, by the way, is one of the delicacies that tempt the visitor to Bermuda, and very often he does not know that it is the same as striped bass—should be washed, dried and put in a saucpan with warm salted water. It should then be set over the fire and simmered for twenty minutes after it reaches the boiling point. Then serve it in a folded napkin, with boiled potatoes.

BAKED BLUEFISH should be wiped clean and dry and then stuffed with bread crumbs, salt, pepper, thyme, a couple of tablespoonsful of minced raw beef, a beaten egg and enough lukewarm water to make a stiff mass. Sew up the fish and rub it a little butter on the outside, put it in a dripping pan, pour in a cupful of clam broth, add a little grated onion and bake until tender. Remove the fish to a hot platter. To the stock add salt, and pepper, heat thoroughly, strain over the fish and garnish with chopped parsley.

BAKED HALIBUT should be cleaned and rubbed with salt and pepper and put in a baking dish. Pour over it milk to the depth of an inch in the pan. Bake in a moderate oven for about an hour. Then remove the fish from the milk and take out the bones. Cover with a drawn butter sauce in which chopped eggs have been added. Sprinkle over it browned buttered bread crumbs.

BROILED MACKEREL should always be very fresh. It should be broiled down on each side over a clear fire and served with melted butter, browned slightly and lemon juice. BOILED SALMON CUTLETS should be cut three-quarters of an inch thick. Then they should be dropped into cold water, to which a teaspoonful of salt and a tablespoonful of vinegar for every quart has been added. When the water is boiling, the cutlets are done. Serve garnished with parsley.

SHAD should be cleaned and washed and dried in the usual manner and then stuffed with bread crumbs, butter, pepper, salt and beaten egg mixed together. Put in a baking dish and pour over it lay slices of raw potatoes. Put in broth to the depth of half an inch in the bottom of the dish. Cover with buttered paper and bake until well done. Strain the stock and thicken it and pour it over the fish and potatoes to serve.

BAKED FILLETS OF WHITE FISH are prepared in this way: Scale and split the fish and separate into fillets. Season the fillets with salt and pepper. Dip in beaten egg and bread crumbs and then again in beaten egg. Put lard in the bottom of a baking dish. Then lay the fillets in and bake twenty minutes. Draw off the grease and serve the fillets with parsley.

## Cleaning Baby's Bottle.

Quite the prevailing method of cleansing vessels which have contained milk is to scald them. This is a mistake. Milk contains albumen and scalding water coagulates this in tiny patches on the sides of the vessel, forming a powerful aid to the rapid souring of the next lot of milk which goes into the vessel.

Rinse milk bowls first with cold water, then place them into scalding water. Wash, dry and invert them over a shelf in the larder, allowing, however, for a passage of air into the vessel. This may be done either by allowing one edge of the basin to rest on a flat of wood nailed to the shelf—or resting on it if it be stone—or by allowing the basin to project a little over the edge of the shelf. Immediately after a feed, put feeding bottles and teats into cold water and brush them well. Then give them like treatment in hot water and borax—one pint of the former to one teaspoonful of the latter—reversing the teat. Rinse bottle and teat in clean cold water, leave the teat in borax and water and invert the bottle on a clean shelf.

If a baby shows signs of diarrhoea cease giving it milk feeds, substituting whey or barley-water. Send immediately for the doctor, as developments may have grave issues.

## That Cleopatra Brooch.

What in inspiration the story of Cleopatra's asp has been to thousands since her time! Now it is a jeweled brooch worn low on the bosom—just where it might be used its fangs when it found fame by complying with Cleopatra's desires. But the asp has been twisted in a loose knot in the brooch form, so that it moves over a little in the air into the vessel. This may be a suicide. Consistency isn't a little in this case, for it has been sacrificed on the altar of art, with very pleasing results.

## AMERICAN FASHIONS.

BY LILLIAN E. YOUNG.

It is one of the important features of the new fashions that with all the tendency to frills and furbelows there is usually a symmetrical arrangement of trimmings which prevents the general ensemble from assuming that very apt to result otherwise. There are innumerable subtle details which though they tax the ingenuity of the designer, pass unnoticed, or at least unappreciated, by the casual observer of a finished gown. Very dainty is the evening gown of the illustration.

It is developed in white tulle and shadow lace and Killarney rose velvet. The corsage is very scant. There is a



A LOVELY GOWN IN KILLARNEY ROSE VELOUR AND LACE.

foundation of chiffon, over which the tulle is arranged to cross in front and back. A plain full-length skirt of the draped fabric hangs from an alically raised waist, with some scant gathering. The train is optional. It will be noticed that a brooch of the velvet is draped about the figure in back below the hips. This is brought up to the waist in front and encircles the waist, then either end is cut in a point and tucked up against the bust over the tulle corsage.

There is a deep tunic flounce of lace gathered to the lower edge of the draped fabric and the same of the same is hung only across the back to cover the space between the waist line and the sash.

In a season when lace figures so importantly as it does now this graceful evening gown is bound to meet with approval.

## Jet and Spangles.

Large conventional ornaments of jet figure on evening dress, but these, like the spangles, are much lighter than their appearances would indicate. Jet is used to decorate many of the graceful Watteau trains and draperies in vogue for evening gown.

Jet tassels and bands of jet trimming contribute to the beauty and charm of the more fetching evening wraps.

Though French fashions—recently raised to high favor for wedding gowns—were not easily obtained just now, a new American-made gown of rare beauty, richness and luster makes an excellent substitute for any sort of dress.

Spangles are seen not only on frocks, but they deck all the accessories—Fans, hair ornaments, scarfs, etc., are spangle embroidered. These glittering bits of color being very effective and beautiful.

Pearl trimmings and ornaments are almost as popular as jet and many of these tassels take the form of ropes of tiny pearls. Others, representing combinations of pearls and crystal beads, are very beautiful.

Gold and silver fringe and tinsel are used to a great extent and wooden beads in Oriental and Bulgarian colors are employed for dress ornamentation.

Tassels of various kinds—some of them seven or eight inches long—are utilized by the smart dressmaker this fall.

## Brown Bread.

One cup of brown sugar, one-half cup molasses or sirup, three cups sour milk, two and one-half cups white flour, three cups graham flour, two teaspoons salt, two teaspoons soda (scant), two eggs.

Beat hard for five minutes and bake for one hour in a good steady oven—not too hot. When the bread shrinks from side of pan it is done.

This recipe makes three loaves; nice for plain sandwiches or cheese and nut sandwiches. Improved by a little shortening.

## To Renovate Velvet Bows.

If you wish to freshen crushed velvet bows without untying them, heat a curling iron, cover it with a damp cloth and insert in the loops of the bow, opening the curler wide. The steam causes the nap to rise, and after brushing with a soft whisk the bows will look as well as when they were new.

It Won't Cost You Anything to Try a "Red Electric" Washing Machine

We're so confident the "Red Electric" will "make good" in your estimation that we're perfectly willing to let you try it 15 days absolutely free. Monthly payments can then be arranged if you wish.

"Red Electrics" run 90 minutes on 3c worth of current—wring and rinse as well as cleanse.



National Electrical Supply Co.  
1328 N. Y. Ave. The Electric House. 1330 N. Y. Ave.

## TODAY'S HOUSEHOLD AFFAIRS.

By Mary Lee.

## Menus for the Wartime.

BREAKFAST  
Creamed Fish. Grapefruit. Coffee.  
LUNCHEON  
Corn Gems. Fried Hominy.  
Eggs with Cheese. Tomato Salad.  
DINNER  
Cream of Celery Soup.  
Cod Croquettes.  
French Fried Potatoes.  
Cucumber Salad.  
Rice Pudding.

The corn gems are especially good for a hot bread for breakfast, as they only take fifteen minutes to bake. They are made of cornflour, two eggs, one teaspoonful of salt, one cupful of cornflour, one tablespoonful butter, one-half cupful of white flour, one cupful of milk and one teaspoonful of baking powder.

Break the yolks of the eggs; add to them milk, salt and melted butter; mix them well together, then add the two kinds of flour. Beat the whites of the eggs to a stiff froth, when they are ready, add the baking powder to the flour mixture and then fold in lightly the whipped whites. Turn at once into warm muffin pans, a tablespoonful of batter into each one, and bake in a hot oven for fifteen minutes.

CRUETS AU FROMAGE.—The eggs with cheese are made in the little individual egg dishes. Break a fresh egg into each dish, pour over it a little thick cream, season with salt and pepper, and dredge over it a thick coating of grated Parmesan cheese. Cook for five minutes in a hot oven. The cheese must be very hot and brown and the eggs well set.

The croquettes for dinner should be served with some kind of sauce. A tomato sauce is best, but any kind that is preferred may be used. Here is an excellent French recipe for the croquettes: Shred some cold boiled cod, mash with a fork several cold boiled potatoes, mix the fish and potato together in a wooden bowl and add salt, pepper and chopped or powdered herbs to taste—parsley, thyme, etc. Make into balls, roll in a beaten egg, coat with dried bread crumbs, and fry in deep fat to a golden brown color.

## Chafing Dish Recipes.

In many families where the Sunday dinner is eaten at noon the chafing dish holds an important place on the supper table. Most persons have their favorite chafing dish recipes which they use over and over again, but the chafing dish itself is an endless variety of good dishes.

Here are four good Sunday night supper dishes that can be easily made: FANNED OYSTERS.—For twenty-five oysters put in the chafing dish one tablespoonful of butter. When it is melted add the juice of half a lemon and one teaspoonful of chopped parsley. Then add the oysters, which should be well drained. Cook, stirring carefully, until they are plump and the shells are a little fried. Season with salt and pepper and serve on toast. The juice from the chafing dish should be poured over the toast to soften it.

EGGS WITH TOMATOES.—Put into

the chafing dish a cupful of canned tomatoes and cook until they begin to soften. Then season with one tablespoonful of butter and salt and pepper to taste. Add two beaten eggs and stir constantly until they begin to thicken. Then extinguish the flame and the heat of the dish will be sufficient to complete the cooking. Stir constantly until they are of the consistency of scrambled eggs, and then serve at once or they will separate.

TOMATOES AND RICE.—Put into the chafing dish a half cupful of tomatoes, add a bay leaf, a few drops of onion juice, pepper and salt to taste. Let them cook until tender, then remove the bay leaf and stir in as much boiled rice as can be well coated and moistened with the tomatoes.

## Chestnut Desserts.

Few women are aware what delicious desserts may be made with the humble little chestnuts. French cooks know the worth of chestnuts full well, and their recipes are justly celebrated.

For chestnut mousse, a delicacy fit for the gods, or a luncheon de luxe, shell and blanch about two cups of chestnuts which have been boiled until tender. Rub the chestnuts through a sieve and stir them carefully into a pint of whipped cream, to which have been added half a cup of powdered sugar and a teaspoonful of vanilla extract. Add two teaspoonfuls of marsh-mallow cordial, turn into a mold and pack away in ice and salt for five hours. Serve with whipped cream dashed with rum.

To make marrone glacées, a delicacy that is rather costly when bought at a confectioner's, yet which is of great value to the housekeeper who loves a tasteful garnishing, select large perfect chestnuts. Shell and simmer a pint of the nuts in boiling water until tender. Drain and toss into cold water to make them firm. Let the chestnuts drain a moment, then turn them out on a towel and see that each one is thoroughly dry. A sirup must now be made by boiling a cup of sugar in a pint of water, and in this simmer the chestnuts for an hour. Drain off the sirup and to it add a few drops of vanilla extract. Then cook it until it becomes brittle when dropped in cold water—as one tries candy. Set the pan of sirup in a larger pan of hot water to keep the hot sirup from coming and candying, and dip in the chestnuts one by one, removing them and placing on oiled paper.

## A Special Combination Offer During "Housecleaning Days"—OF THE WIZARD FLOOR MOP—AND FINE WIZARD POLISH.

The "Wizard" products have our highest indorsement for efficiency and service in keeping the floors, the woodwork and the home generally free from dust and in a state of "newness."

The Wizard Mops are known as the "Dustless" and "Polish" mops—one for floors and woodwork and the other for walls, pictures, etc. The advantages of the triangular shape are readily recognized (fitting in the corners); the handle is adjustable to any position.

## OUR SPECIAL OFFER OF THE WIZARD POLISH MOP

## THE WIZARD MOP CLEANER, 10 CENTS.

A powder, when used with hot water cleans the mop instantly and makes it fresh and new—ready to be renewed with Wizard Polish.

## THE WIZARD CARPET CLEAN

Can be sprinkled on the carpet before sweeping and will absorb the dirt and make the carpet bright and like new without any possible injury. Prices, 10c and 25c box.

FOR \$1.50, Including one quart of Wizard Polish (An average year's supply). The large size Wizard Mop is sold for \$1.25 and the polish \$1; a 2.25 value for \$1.50. A smaller size Wizard Mop sold for \$1.00 and a 50c bottle of Polish—we offer both for \$1.00.

Dulin & Martin Co.  
1215 F Street and 1214-18 G Street

## Store Hours

9 a.m. to 5:45 p.m. Daily.

## Oldest Department

Store in Washington.



## Some Very Good Reasons for Mingling With the Crowds Here Tomorrow

Halloween Post Cards, 1c  
Exclusive cards in a large assortment of subjects. Each ..... 1c  
Halloween Place Cards and Tally Cards, 12 ..... 25c  
OUR advance showing of Christmas Stationery and Correspondence Cards in beautiful gift boxes is now ready. Special values are offered at..... 25c and 39c Main Floor.

"Pride of the Field" Sheets  
A new brand that we are introducing at prices that no hotel or boarding house proprietor or economical housewife can afford to overlook. The following are all seamless, are hand-torn and have 3-inch hems. Lay in a future supply at these prices Tuesday:  
63x99 in., extra quality single bed sheets.....65c  
72x90 in., best size of regulation length.....72c  
81x99 in., double bed sheets, extra length.....80c  
Pillowcases—"Pride of the Field" brand, 42x36 inches.....17c  
Pillowcases—"Pride of the Field" brand, 45x36 inches.....18c  
12½c Longcloth Tuesday, 8¼c  
Domestic Longcloth, sheer, soft and durable—36 inches wide—specially desirable for undergarments, worth 12½c a yard, for..... 8¼c Main Floor.

Women's 50c Knit Underwear, 21c  
Hundreds of women will profit by this unusual offer of Fine Ribbed White Cotton Vests, Tights and Pants at the reduction advertised for tomorrow. Vests are in the high-neck style, with either long or short sleeves, with knee-length Pants or Tights to match. Regular 50c garments at, choice, each..... 21c  
Children's Union Suits  
In fleece-lined gray cotton, shown in a range of broken sizes, worth 50c, tomorrow at, per garment ..... 21c Main Floor.

New Crepe Cloth, 25c  
A very desirable material for making fall house dresses especially. Pleasing, indeed, is the wide color range: Yellow, tan, green, gray, rose, red, pink, brown, tango, lavender, purple, blue, white and cream, with special attention called to the fact that there are five pretty de- 25c  
signs of Roman stripes. Per yard..... 25c—Eighth Street Annex.

Of Those 69c Dress Goods Offered Today, Enough Remain for Tomorrow 39c  
It would be contrary to our principles ever to advertise a mere handful of something as a phenomenal value, therefore, in face of the fact that thousands of yards of these choice Dress Goods, worth up to 69c a yard, have been cut today at 39c, plenty still remain for those who may wish to return for second savings tomorrow. 40-inch Navy Blue Double-warp Storm Serges, All-wool Granite Cloths, Crepe Suitings, 42-inch Checks, Plaids, Stripes and many Black Fabrics, constitute a portion of the materials to select from. The shade you require is represented. Choice, per yard, but come early, 39c.  
Special Attention Is Called to the All-wool Navy Blue Surah Serges Included in This Sale  
—Main Floor, Bargain Tables.

Join Our Free Embroidery Classes  
Every moment from now until Christmas will be exceedingly precious so far as the preparation of fancy needlework is concerned. Learn the new stitches by joining our free embroidery classes, conducted daily.  
—Eighth Street Annex.

New Waists, \$1  
A new lot, received in time to find mention in this advertisement, go on sale in the morning. While we have not space here to tell much about them, it must be inferred that they are enough out of the ordinary to be purchased in lots of six and a dozen at this price. Sizes 34 to 48. \$1.00 Your choice ..... \$1.00 Second Floor.

\$1.50 Umbrellas, 98c  
Both Men's and Women's Umbrellas in the lot. All are covered with fine quality American tafteta. Choice of either 28 or 26 inch paragon frames with plain or trimmed handles. Tuesday, for... 98c